

## DATA SPECIFICATIONS

flour

# Soft soybean powder

Full fat enzyme active - 40023



### Product description

Full fat enzyme active soft soybean powder is manufactured from healthy dehulled soybean, by a particular process in which natural ratio of soy proteins is preserved, along with soybean oil, lecithin, minerals and vitamins soluble in fats. Enzyme active soybean powder is used for production of special kinds of breads, rolls and cookies. It can be used as an excellent whitener for various powders, due to activity of enzyme lipoxigenase. It increases dough volume, as well as it preserves the freshness of the product.

### Application

Intended for further processing as a feedstock in the manufacture of bakery additives and mix in bread baking industry

### Packing Details, Shelf-life and storage

25kg net weight in double layer craft bags with intermediate PVC layer; on pallets; 9 months from date of manufacture; Store in dry, ventilated and cool place.

### Sensory

Fine, homogenized yellow pale powder; pleasant sweetish; granulation min. 90% less than 0,16mm.

### Country of Origin

Danube countries



**pure soy**  
GMO-free

GMO-free soy ingredients  
for all of your products

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### PHYSICAL AND CHEMICAL STANDARDS

Protein (Nx6.25)	min. 38%
Moisture	max. 8%
Fat	min. 18%
Ash	max. 5.5%
Fibre	max. 4.5%

### MICROBIOLOGICAL STANDARDS

Aerobic mesophilic bacteria	< 100000 cfu/g
Yeasts and Moulds	< 10000 cfu/g
Enterobacteriaceae	< 1000 cfu/g
Clostridium perfringens	< 1000 cfu/g
Salmonella	absent in 25g
Bacillus cereus	< 10000 cfu/g

### HEAVY METALS

Lead	max. 0.2 mg/kg
Cadmium	max. 0.1 mg/kg
Arsenic	max. 1 mg/kg
Mercury	max. 0.1 mg/kg

#### Compliance with EU regulations

Regulation on material and articles intended to come into contact with food and repealing (EC 1935/2004)

Regulation on max. residue levels of pesticides (EC 396/2005) Regulation on max. level for certain contaminants in

food (EC 1881/2006) Regulation on manufacturing practice for materials and articles (EC 2023/2006) Regulation on

food informatio to consumers (EC 1169/2011)

## ESSENTIAL AMINO ACID COMPOSITION 100G

Alanine	1.36
Arginine	3.14
Aspartate	4.67
Cystine	0.34
Glutamine	9.27
Glycine	3.32
Histidine	1.14
Isoleucine	1.91
Leucine	3.04
Lysine	2.09
Methionine	0.37
Phenylalanine	1.89
Proline	1.80
Serine	2.13
Threonin	1.58
Tryptophan	0.57
Tyrosine	1.81
Valine	1.08

## NUTRITIONAL FACTS AND MINERALS IN 100G

Energy value	1.965 kJ / 468 kcal
Carbohydrates	27.4 g
sugar	6.3 g
Fat	22.4 g
Saturated fatty acids	3.3 g
Protein	39.4 g
Salt	0.2 g
Phosphorus	5.500 mg/kg
Calcium	3.632 mg/kg
Sodium	314.10 mg/kg
Potassium	29.361 mg/kg
Magnesium	2.781 mg/kg
Iron	54.32 mg/kg
Zinc	23.79 mg/kg
Manganese	23.33 mg/kg
Copper	17.59 mg/kg
Selenium	15.04 mg/kg
Cobalt	0.017 mg/kg

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### LIST OF ALLERGEN

Allergen	with recipe	without recipe
Egg		x
Milk (inc. Lactose)		x
Wheate		x
Gluten (inc. Wheatmrye, baeley, oats, triticale, spelt, or kamut)		x
Fish		x
Crustacean Shellfish (inc. Molluscs)		x
Tree Nuts (inc. Almond, Hazelnut, Walnut, Cashew; Pecan, Brasilnut, Pistachio, Macadamia, Queensland, etc.)		x
Peanuts (inc. Peanut oil)		x
Buckwheat		x
Celery or Celeriac		x
Colors (inc. Erythr FD&C Red 3), Tartrazine (FD&C Yellow 5), Caramel , Sudan Red, etc.)		x
Soybeans	x	
Lupin		x
Mustard		x
Rice		x
Seeds and their oils (inc. Sesame, poppy, sunflower, cotton seeds, etc.)		x
Suifur		x

### Suitable for

Coeliac  
Vegetarian  
Vegan

### Traceability

The traceability of the product is guaranteed through the batch number of each sales contract.

### Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

ISO 9001:2000; ISO 9001:2008; ISO 22000:2005; Halal; Koscher; NON GMO von SGS; IP Zertifikat; HACCP, BRC

**The specification is valid until revoked and replaced all previous issues.**